

FIG. 1 is a block diagram of a poultry processing system. The system is divided into three main areas: PICK / KILL AREA, EVISCERATION AREA, and CHILLING AREA. The process flow is as follows: 1. PICK / KILL AREA: Unloading / Hanging / Stunning / Killing (40) -> Scalding (42) -> Picking (44) -> Pathogen Management System Control Point # 1 Washing System (12) -> Head Removal / Hook Cutter / Rehang (46). 2. EVISCERATION AREA: House Inspector / Trim (56) -> Neck Removal / Harvest (54) -> Lung / Crop Removal (52) -> Evisceration / Presentation (50) -> Oil Gland Removal / Neck Breaker Venting / Opening (48) -> Pathogen Management System Control Point # 2 Washing System (20) -> Final Wash / IDBW (58). 3. CHILLING AREA: Pre Chiller (60) -> Post Chiller (62) -> Further Processing (64). The Pathogen Management System Control Point # 3 Chiller System (30) is connected to the Pre Chiller (60) and the Post Chiller (62). The entire system is labeled FIG. 1.

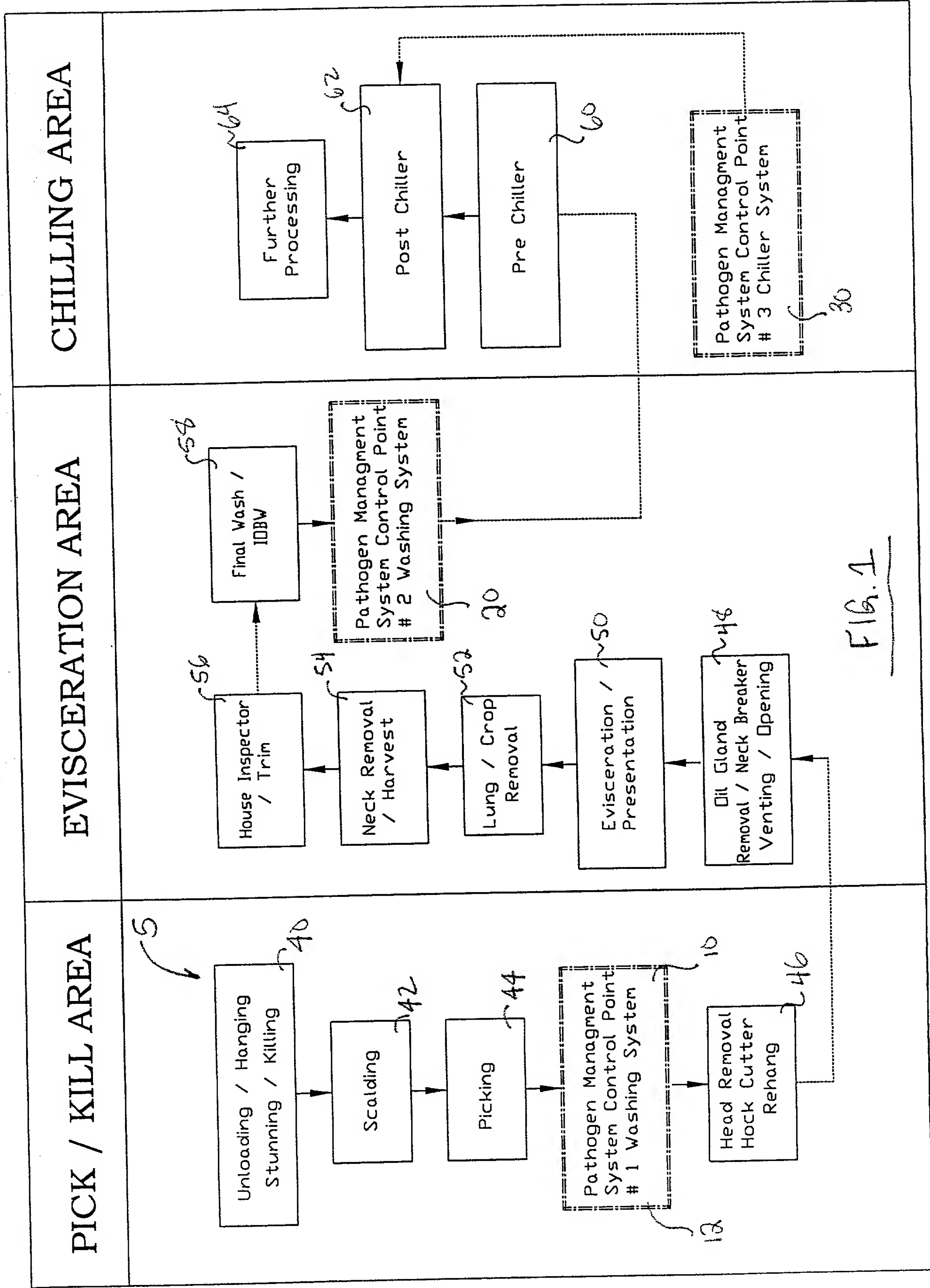
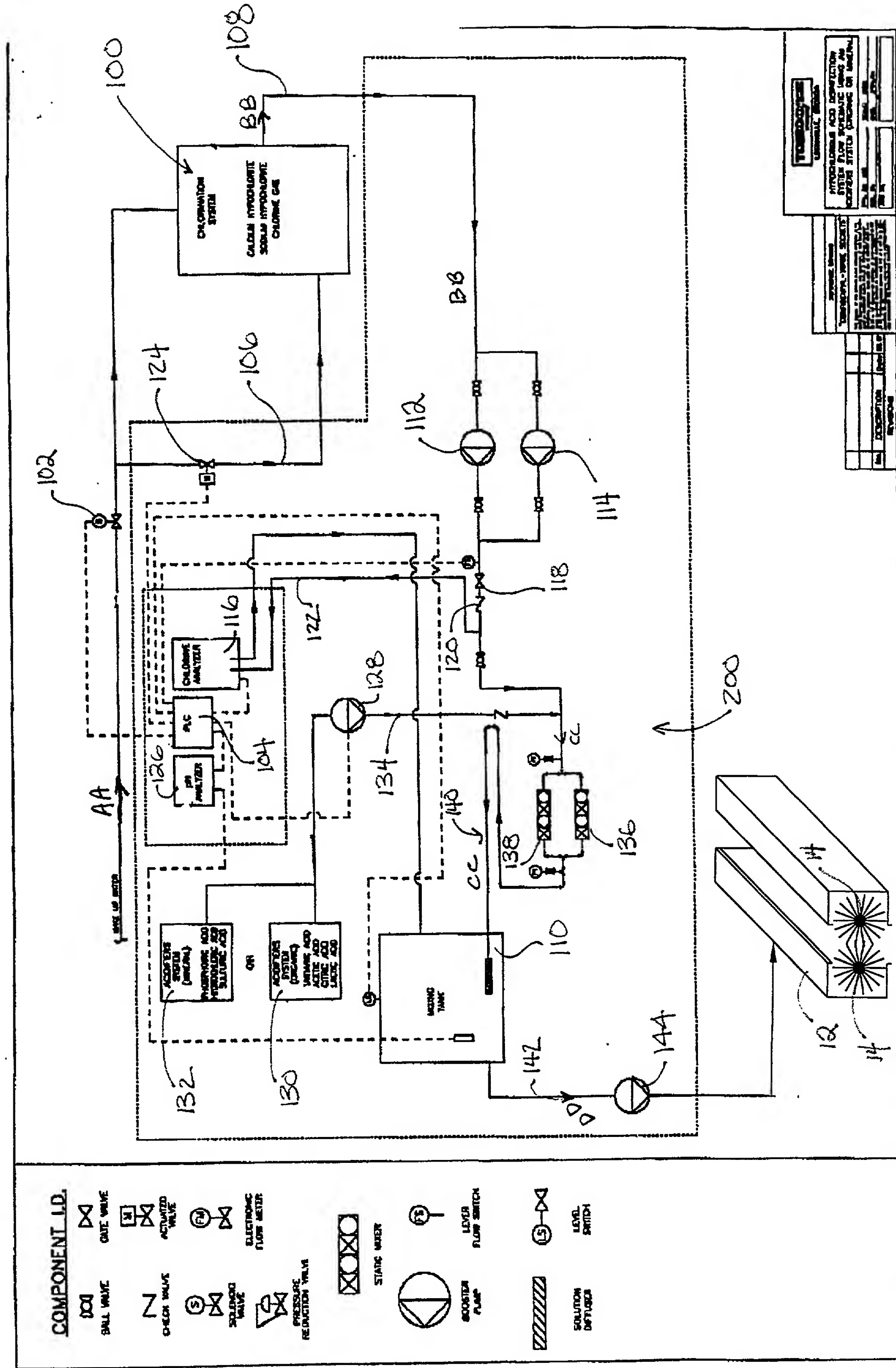


FIG.



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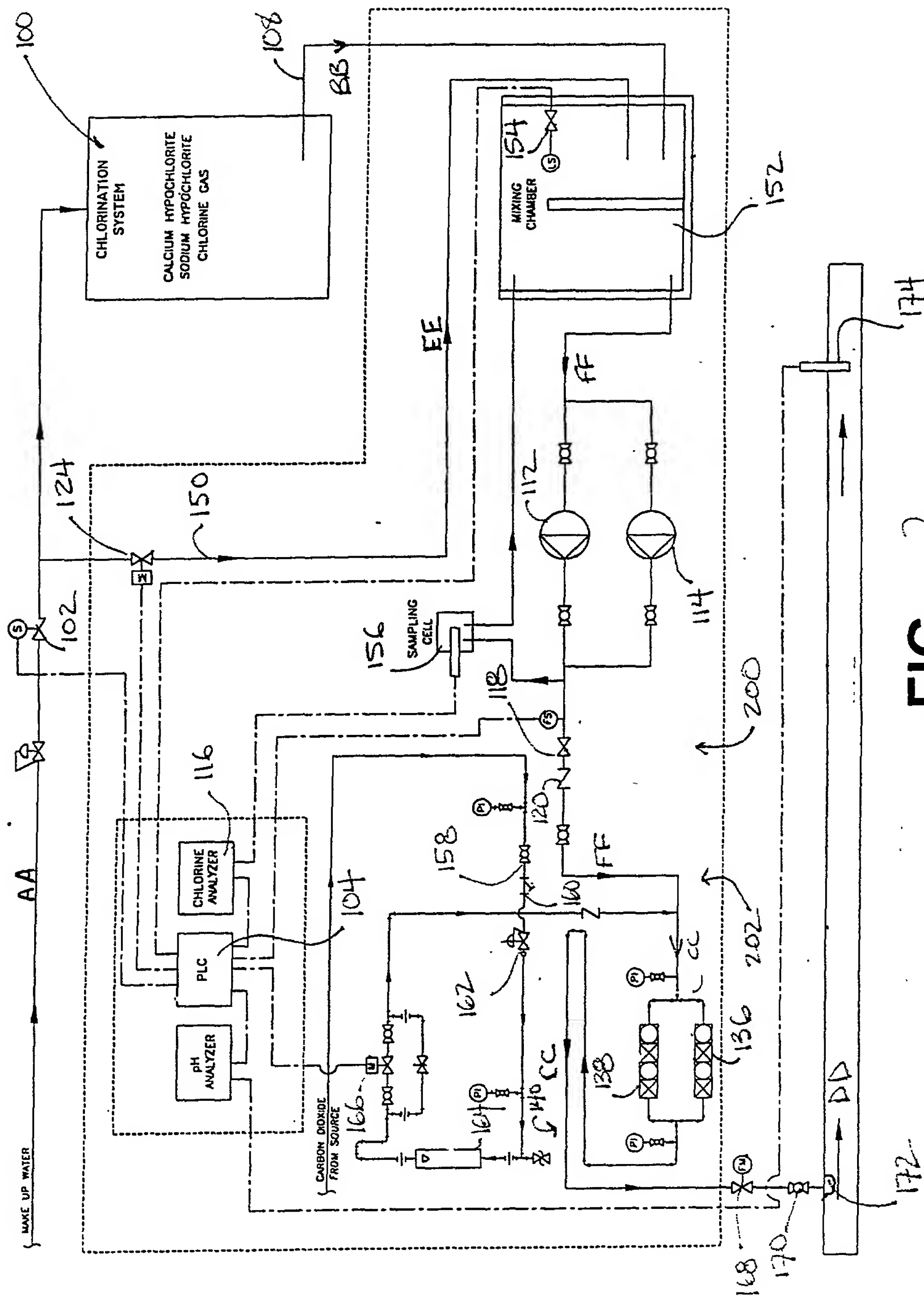


FIG. 3

FIG. 4

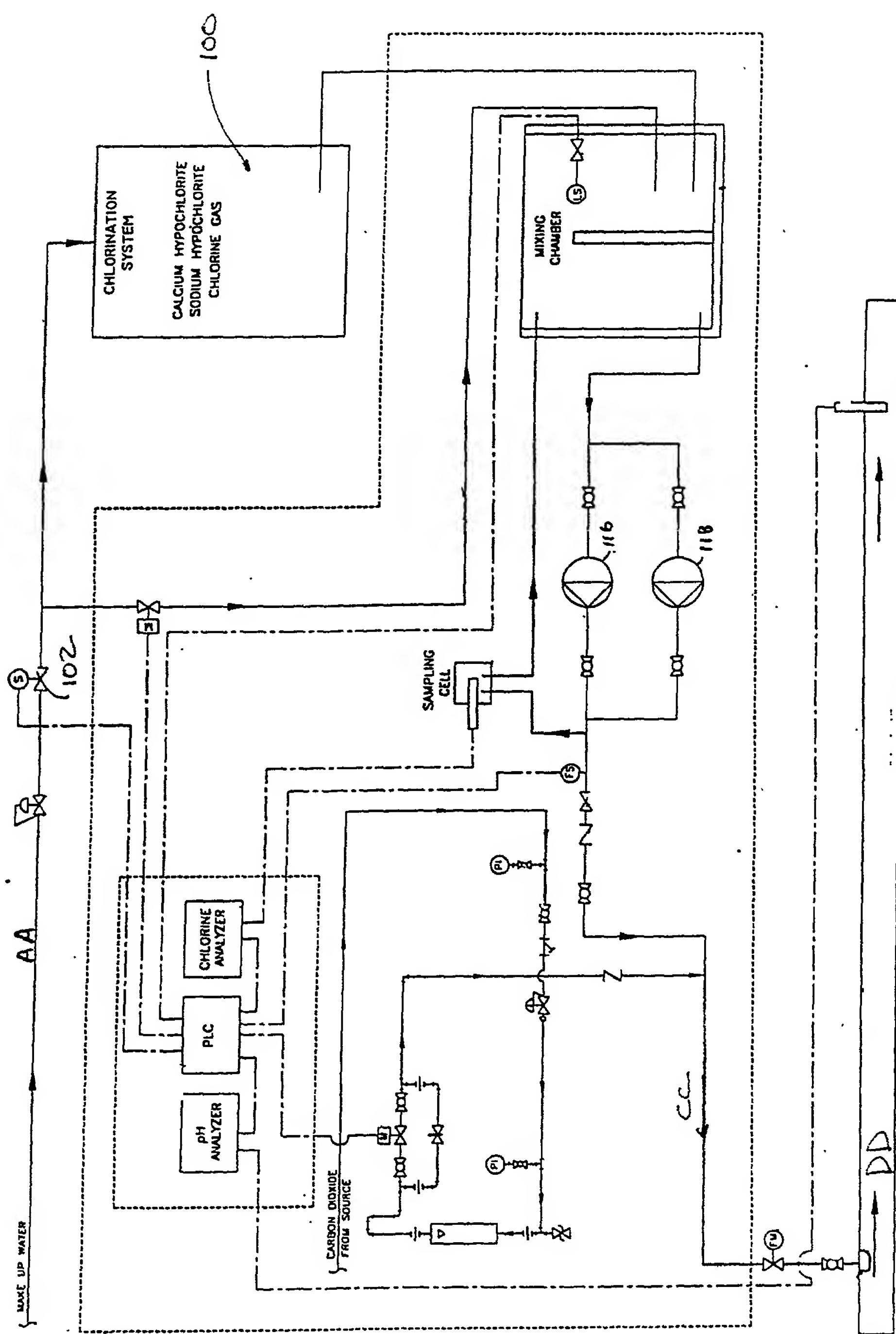


FIG. 4